

**BROCCOLI POLONAISE**

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
60 cal	7 g	4 g	3 g	24 mg	188 mg	55 mg

**Ingredient**

BROCCOLI,FROZEN,SPEARS

SALT

WATER,BOILING

BREADCRUMBS,DRY,GROUND,FINE

BUTTER,MELTED

EGG,HARD COOKED,CHOPPED

**Weight**

20 lbs

1 oz

16-3/4 lbs

1 lbs

8 oz

1 lbs

**Measure**

3 gal 2-1/2 qts

1 tbsp

2 gal

1 qts

1 cup

9 Eggs

**Issue****Method**

- 1 Add frozen broccoli to boiling, salted water; return to a boil; cook UNCOVERED 3 minutes. Cover; reduce heat; cook 7 to 9 minutes or until just tender. Drain; place an equal quantity in each pan.
- 2 Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over broccoli in each pan.
- 3 Garnish with hard cooked eggs. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.